



LUNCH MENU

SHARED PLATES

- SOUP DU JOUR** 5
Chef's seasonal selection
- ALOO PEPPER ROTI** 10
Crispy roti, cheddar, cumin, garlic, habanero seasoned potatoes, cilantro lime sour cream
- CHAR SIU PORK BELLY** 10
Local pork belly, house-made char siu sauce, coconut rice, sesame & scallions
- OVEN ROASTED CAULIFLOWER** GF V 6
Oven roasted cauliflower tossed in a mango chili vinaigrette
- KALE & APPLE SALAD** GF V 7
Baby kale blend, Granny Smith apples, crispy channa, shaved red onion, sorrel vinaigrette
- PINEAPPLE CHOW** GF V 4
Fresh pineapple, cilantro, garlic, kosher salt, pepper sauce

DOUBLES 3.75(1) / 6.50(2) V

The most famous street food from Trinidad, Doubles consist of fried bread (called 'bara') with curried chickpeas, cucumber chutney, tamarind and cilantro sauce. *Pepper sauce is available.*

- CASSAVA FRIES** GF V 5
Crispy cassava served with choice of sauces

SANDWICHES

Sandwiches are served on our signature house-made coconut bread ("coconut bake" in Trinidad) and come with a side of plantain chips, topped with pineapple chow.

- SUBSTITUTE CASSAVA FRIES** +2
- SHARK & BAKE** 10
Marinated and lightly fried Swai inspired by Maracas Bay in Trinidad.
- PEPPER MOUTH CHICKEN** 10
Buttermilk and habanero brined chicken, habanero aioli, pickled habanero

LUNCH MENU

LUNCH PLATES

COCONUT JERK CHICKEN GF 10.50

Grilled boneless chicken thighs, coconut jerk sauce, Jasmine rice

PELAU RICE GF V 10

Short grain rice, coconut milk, burnt sugar, pigeon peas, carrots, pumpkin, scallions, avocado

SPICY PEPPER BEEF GF 12.50

Tenderloin tips, sautéed bell peppers, scallions, hoisin and garlic chili sauce, Jasmine rice

FISH & CURRIED SHRIMP 11.50

Lightly fried Swai, coconut curry broth, butterflied shrimp, sautéed spinach, Jasmine rice

SUBSTITUTE BUSS-UP-SHUT FOR RICE +0.75

BUSS-UP-SHUT SPECIALS

Buss-Up-Shut (AKA Paratha) is a Trinidadian flatbread used as a utensil to eat curries and stews. It is flaky like a pastry and soft like a tortilla. Served with Yukon Gold Potatoes, curried chickpeas and roasted pumpkin.

Jasmine rice is a gluten free option.

CURRIED CHICKEN 10

CURRIED VEGETABLES V 9.50

CURRIED BEEF 12.50

SUBSTITUTE WITH PEPPER BUSS-UP-SHUT +1.50

Paratha Infused with habaneros

SIDES

BUSS-UP SHUT 3.50

JASMINE RICE 2.50

PEPPER BUSS-UP 4.25

PLANTAIN CHIPS 2

SIGNATURE DRINKS

LLB 2.50

Lemon, lime and bitters

PEANUT PUNCH 3.50

Peanuts, milk, sugar and nutmeg

SORREL 2.50

Roselle hibiscus

OTHER DRINKS

COKE, DIET COKE, SPRITE, FANTA ORANGE - 2.25

LIGHT LEMONADE - 2.25

COFFEE - 2

TEA - 2

MILK - 1.50

CORKAGE FEE 5



DINNER MENU

SHARED PLATES

- SOUP DU JOUR** 5
Chef's seasonal selection
- ALOO PEPPER ROTI** 10
Crispy roti, cheddar, cumin, garlic, habanero seasoned potatoes, cilantro lime sour cream
- CHAR SIU PORK BELLY** 10
Local pork belly, house-made char siu sauce, coconut rice, sesame & scallions
- OVEN ROASTED CAULIFLOWER** GF V 6
Oven roasted cauliflower tossed in a mango chili vinaigrette
- KALE & APPLE SALAD** GF V 7
Baby kale blend, Granny Smith apples, crispy channa, shaved red onion, sorrel vinaigrette
- PINEAPPLE CHOW** GF V 4
Fresh pineapple, cilantro, garlic, kosher salt, pepper sauce

DOUBLES 3.75(1) / 6.50(2) V

The most famous street food from Trinidad, Doubles consist of fried bread (called 'bara') with curried chickpeas, cucumber chutney, tamarind and cilantro sauce. *Pepper sauce is available.*

- CASSAVA FRIES** GF V 5
Crispy cassava served with choice of sauces

BUSS-UP-SHUT DINNER SPECIALS

Buss-Up-Shut (AKA Paratha) is a Trinidadian flatbread used as a utensil to eat curries and stews. It is flaky like a pastry and soft like a tortilla. Served with Yukon Gold Potatoes, curried chickpeas and roasted pumpkin.
Jasmine rice is a gluten free option.

- CURRIED CHICKEN** 15
- CURRIED BEEF** 18
- CURRIED VEGETABLES** V 14
- SUBSTITUTE WITH PEPPER BUSS-UP-SHUT** +1.50
Paratha Infused with habaneros

DINNER MENU

DINNER PLATES

- COCONUT JERK CHICKEN** **GF** 15
Grilled boneless chicken thighs, coconut jerk sauce, Jasmine rice
- PELAU RICE** **GF V** 14
Short grain rice, coconut milk, burnt sugar, pigeon peas, carrots, pumpkin, scallions, avocado
- ROASTED DUCK** 26
Five spice marinated and glazed all natural local half duckling, duck crackling lo mein
- SPICY PEPPER BEEF** 18
Tenderloin tips, sautéed bell peppers, scallions, hoisin and garlic chili sauce, Jasmine rice
- FISH & CURRIED SHRIMP** **GF** 18
Lightly fried Swai, coconut curry broth, butterflied shrimp, sautéed spinach, Jasmine rice
- SUBSTITUTE BUSS-UP-SHUT FOR RICE** +0.75

SIDES

- BUSS-UP SHUT** 3.50 **JASMINE RICE** 2.50
PEPPER BUSS-UP 4.25 **PLANTAIN CHIPS** 2

SIGNATURE DRINKS

- LLB** 2.50
Lemon, lime, bitters
- PEANUT PUNCH** 3.50
Peanuts, milk, turbinado sugar, nutmeg
- SORREL** 2.50
Roselle hibiscus
- OTHER DRINKS**
COKE, DIET COKE, SPRITE, FANTA ORANGE - 2.25
COFFEE - 2
TEA - 2
MILK - 1.50
- CORKAGE FEE** 5

DESSERTS

- COCONUT BREAD PUDDING** 5
Coconut bread pudding, dulce de leche caramel sauce
- GINGER & LEMONGRASS CREME BRULEE** **GF** 6
Ginger & Lemongrass infused custard, caramelized sugar
- KEY LIME PIE** 4.50
Graham cracker crust, fresh lime juice, whip cream